Abstract

Efficiency of antibrowning agents: carboxylic acid group (ascorbic acid, AsA and citric acid, CA) and sulfur containing amino acids group (L-Cysteine, Cys and glutathione, Glu) was investigated in minimally processed ripe mango. Mango fruits were cut and dipped in 0 (control), 0.5, 1.5, and 2.5% antibrowning agent solutions for 2 min. The results showed that dipping in the 2.5% solution delayed color changes when compared with the control. Among the compounds tested, Cys most effectively inhibited browning at the cut surface of minimally processed ripe mango. Furthermore, antibrowning treatment had no effect on taste when compared with the control.